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Slow Cooker Baked Potato

Potato

Ingredients:

- 12 medium potatoes, sliced
- Diced bacon
- 1 onion, diced
- 2 containers (16 oz each) of cream
- Milk
- Salt
- Pepper
- Garlic powder
- Cheese

Method:

1. Start by layering a bed of sliced potatoes at the bottom of the slow cooker.
2. Sprinkle a handful of diced onions and bacon on top of the potatoes. Repeat this layering process until you have the desired amount.
3. In a bowl, combine the cream from the two containers with enough milk to reach a desired consistency. Mix in salt, pepper, and garlic powder to taste.
4. Pour the cream mixture over the layered potatoes, onions, and bacon in the slow cooker, ensuring everything is well coated.
5. Place the lid on the slow cooker and cook on high heat for 2 hours.
6. After 2 hours, reduce the heat to low and continue cooking for an additional 2.5 hours, or until the potatoes are tender and cooked through.
7. When there’s approximately 30 minutes left of cooking time, sprinkle shredded cheese on top of the potatoes.
8. Once the cheese has melted and the potatoes are fully cooked, your slow cooker baked potatoes are ready to be served.